





À la carte

by Edoardo Traverso



Starters and salads

-  **Beef tartare**, roasted pepper cream, anchovies, parsley oil Euro 18,00
- Rabbit**, pine nut cream, cacciatora sauce, dandelion, black olive chips Euro 20,00
- Marco's crispy egg**, asparagus compote, lard, zabaglione, white asparagus Euro 18,00
- Raw fish (Pagaro)**, citron, kumquat, grapefruit, red datterino tomato emulsion Euro 20,00
-  **Zucchini flowers in saor**, red onion, sultana raisins, pine nuts, bay leaf, and Planet Farms "Mix Vivace" (red lettuce, komatsuna, mustard leaf) Euro 18,00


First courses

-  **Signature fusillo "Milano"**, saffron risotto cream, ossobuco ragù, gremolada Euro 18,00
- Linguine**, butter, Cantabrian anchovies, fresh anchovies, candied lemon Euro 20,00
- Risotto**, capers, red prawns, oregano oil Euro 22,00
- Open raviolo**, cuttlefish ragù, mussel beurre blanc Euro 20,00
-  **Bitter herb tortelli**, cashew cream, carrot brown sauce Euro 18,00

Main courses

-  **Signature veal cutlet "Milanese"**, fried new potatoes, beef reduction Euro 32,00
- Roasted beef fillet**, marrow sauce, brown jus, pear and rosemary chutney Euro 29,00
- Salt cod in oil**, potato cream with lemon and anchovies, pil-pil sauce, black cuttlefish crisp Euro 28,00
- Monkfish**, its stew, peas, broad beans, marjoram oil Euro 28,00
-  **Roasted escarole "Royale"**, rosemary sauce, vegetable jus, spring flowers Euro 26,00

Dessert

- Strawberry mille-feuille*** | Mascarpone and vanilla Chantilly cream, strawberry sorbet, basil sponge Euro 12,00
*Made with Molino Casillo flours | Altograno®
- Pistachio & raspberry** | Marquise, pistachio cream and gelato, namelaka, raspberry sablé Euro 14,00
-  **Chocolate & peanuts** | Chocolate mousse, dark chocolate crispy spheres, peanut sorbet and praline Euro 12,00

Our bread

Bread and grissini made with Molino Casillo flour "Origine germe di grano" flours (flours whit wheat germ)

Our mineral waters are S.Pellegrino and Acqua Panna

Sparkling water - S.Pellegrino 0.75 | Still water - Acqua Panna 0.75 Euro 4,00

Our coffees are by Lavazza

Espresso | Decaffeinated coffee Euro 3,00
Cappuccino Euro 4,00

Service Euro 3,00

 | **Our signature dishes**  | **Plant Based**

Business Lunch | Euro 37,00 with the exclusive choice of the two Dishes of the day
Acqua Panna or Acqua S.Pellegrino water and 1895 Coffee Designers by Lavazza included | Other drinks and service not included.

For Identità Golose Milano, the exclusive selection of Acqua Panna - S.Pellegrino, Molino Casillo | Altograno®, and 1895 Coffee Designers by Lavazza